

28th Annual
NOAA FISH FRY

MENU

Soup

New England Clam Chowder
 Seafood Gumbo

Fish

Fried Catfish
 Grilled Alaskan Salmon
 Fried Flounder
 Baked Pollock
 Grilled Tilapia
 Crabcakes

Shellfish

Snow Crab Clusters
 Steamed Spiced Shrimp
 Chilled Shrimp
 Fried Shrimp
 Raw Oysters
 Raw Clams
 Fried Clams

Salads & Side Dishes

Cole Slaw
 Potato Salad
 French Fries
 Onion Rings
 Hush Puppies
 Baked Beans
 Corn on the Cob

Desserts

A Variety of Cakes & Pastries

Beverages

Budweiser Beer
 Red & White Wine
 Soft Drinks
 Bottled Water

Special thanks to:

Hubbs Seaworld Research Institute
 Anheuser-Busch, Inc.
 The National Aquarium

NOAA/NIH Recreation & Welfare Association

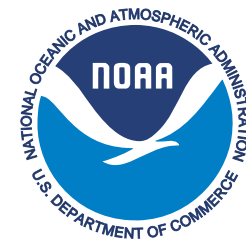
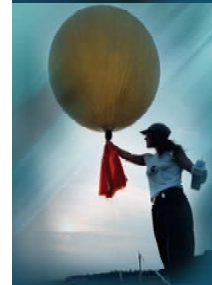
National Fisheries Institute Contributing Members

Phillips Flagship Restaurant
 Sea Watch International
 Mid-Atlantic Foods
 Legal Seafoods

Music

The Hula Monsters

The Sixth Annual Mahi-Mahi Award Presentation



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**The National Oceanic and
 Atmospheric Administration**
 and the
National Fish & Wildlife Foundation
 with the support of the
National Fisheries Institute

**Welcome You to the 28th Annual
 NOAA Fish Fry**

June 18, 2003

**In Recognition of:
 NOAA Fisheries
 Mark Trail's Jack Elrod**



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✪ GUEST CHEFS ✪

**Farming the Sea with Sea Grant:
Indigo Restaurant, Honolulu, HI**

“The Fish of Kings” – Hawaiian Moi – Specially Prepared

Sauté of Cobia from the crystal waters of Puerto Rico-This is the first commercial harvest
of this cultured fish
Chef Glenn Chu

Plump and succulent sautéed scallops from the cold waters of New Hampshire
A Delectable Sauté of New England Halibut- This is the first harvest of this cultured fish
‘Chefs’ Richard Langan and Cleaveland Horton

Luscious Gulf Coast oysters on the half-shell
Glenn Armantrout, Acme Oyster House, New Orleans, LA

3660 on the Rise, Honolulu, HI

Blue Marlin Tempura-Seared Abi over Pohole Shoots
Ginger Crusted Opakapaka with Plum Chili

Chefs: Executive Chef Russell Siu and Assistant Chef Scott Okamoto

Sponsored by the Western Pacific Fishery Management Council and The Oceanic Institute

Phillips Flagship Restaurant, Washington, DC

Blackened Grilled Tuna Skewers
Dana Jenkins, Marketing Coordinator

Whole Foods Market, Arlington, VA

Grilled Fresh Copper River Salmon
Sponsored by

The Alaska Seafood Marketing Institute
Kathy Carroll, Whole Foods Director of Community Affairs

Tako Grill, Bethesda, MD

Sushi Striped Bass
Sponsored by

Hubbs SeaWorld Research Institute’s Marine Aquaculture Program, CA
Chefs Terry Segawa, Edgar Mesina, and Edzar Sevilla, Tako Grill, Bethesda, MD
Don Kent, Executive Director, Hubbs SeaWorld Research Institute, San Diego, CA

Louisiana Catfish Association, Wisner, LA

Louisiana Cajun- style deep fried farm-raised catfish

Huey, Libby & Hannah Priest - Louisiana Catfish Association, Wisner, LA
Lisa Manda & Cyril LeJeune – LA Dept of Agriculture & Forestry, Baton Rouge, LA
Albert ‘Rusty’ & Sidonie Gaudé – LA Catfish Promotion Board, Baton Rouge, LA
Hugh Warren and Linda Hutton - Catfish Farmer’s Association, Indianola, Mississippi

Sea Watch International, Ltd. – Easton, MD

Country crispy clam strips

Gene Prevost, International Sales Manager; Bob Brennan, Sales Associate, Easton, MD
Prepared with the assistance of The Coast & Geodetic Survey Society
Charlie Kears, President

Jeffrey Mora, Corporate Chef – Creative Culinary Design – Monterey, CA

Mustard and Dill Cured Wild Alaskan Salmon with Sweet Peas & Beet Oil
Chef Jeffrey Mora

Legal Seafoods, Washington, DC

New England Clam Chowder
Asian Glazed Wild Salmon

Dave Welsh – Culinary Director

Chef Gordon Cameron – Legal Seafoods, 2020 K Street, Washington, DC
Deborah Kearney, Coordinator & Director of Public Relations

Mid Atlantic Foods - Pocomoke City, MD

Creamy Clam Chowder, Chilled Clam Cocktail, Cold Clam Salad

Wally & Jackie Gordon, proprietors
Chef Guy Simmons
Assistance Provided by

The Mid-Atlantic Fishery Management Council, Dover, DE
Dan Furlong, Executive Director

East Coast Shellfish Growers Association, Toms River, NJ

A ‘boutique’ of delectable oysters and clams on the half-shell

Ed & Kathleen Rhodes, Milford, CT; Robert Rheault, Wakefield, RI; Tommy Leggett, South
Boston, VA; John Ewart, Lewes, DE; Tom Gallivan, Nassawadox, VA; Richard Bohn, MD;
Sharon Geyer, Kensington, MD

NOAA Chef Darrell McElhaney

Darrell’s Seafood Gumbo

*Food not served is donated to
DC Central Kitchen, a 501(c)(3)
non-profit organization*